



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Corn cob

Corn falls into two food categories!
Fresh sweet corn kernels are vegetables, but if you dry them and make popcorn, they are a grain!



A2 **Smokey Fish Burritos** with Charred Corn Salsa

Toasty warm burritos with charred corn, guacamole and smokey pieces of fish, all served with a fresh cabbage coleslaw and lime wedges. Enjoy as burritos or transform the dish into tacos!



30 minutes



2 servings



Fish

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Use a sandwich press!

You can toast the burritos in a sandwich press if you have one. Instead of rolling burritos, you can fold the tortillas in half and toast them to make quesadillas!

FROM YOUR BOX

SHALLOT	1
CORN COB	1
AVOCADO	1
LIME	1
COLESLAW	1 bag (250g)
WHITE FISH FILLETS	1 packet
WHEAT TORTILLAS	8-pack

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, ground coriander, red wine vinegar

KEY UTENSILS

frypan, griddle pan or frypan (optional)

NOTES

Be gentle when tossing the diced fish as it cooks, however, it is more than fine if it flakes a little in the pan.

Instead of toasting the burritos you can bring all the components to the table for everyone to assemble! You may have leftover wheat tortillas, these are great for making quesadillas or breakfast burritos!

No gluten option - wheat tortillas are replaced with corn tortillas. Warm tortillas in a dry frypan for 10 seconds each side. Keep warm in a clean tea towel until serving. Assemble with fillings to make fish tacos.



1. CHAR THE CORN

Heat a frypan over medium-high heat with **1 tbsp oil**. Slice shallot and remove corn kernels from cobs. Add to pan along with **1 tsp ground coriander**. Cook for 8-10 minutes until charred. Remove from pan.



2. MAKE THE GUACAMOLE

Mash avocado with zest and juice from 1/2 lime (wedge remaining). Set aside.



3. DRESS THE COLESLAW

Toss the coleslaw with **1/2 tbsp vinegar** and **1 tbsp olive oil**. Season with **salt and pepper**.



4. DICE THE FISH

Dice fish into small pieces. Toss with **2 tsp smoked paprika, oil, salt and pepper**. Reheat pan over medium-high heat. Cook fish for 5-7 minutes until cooked through (see notes).



5. TOAST BURRITOS (OPTIONAL)

Place even amounts of guacamole, corn and fish in the middle of the tortillas. Fold in the sides of the tortilla and roll to form a burrito. Place fold side down on griddle pan and toast for 1 minute each side (see notes).



6. FINISH AND SERVE

Serve toasted burritos with coleslaw and lime wedges.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

